

Plate Dream

Easy BBQ Chicken Flatbread Recipe

15 min Prep time	**12 min** Cook time	**27 min** Total time
4 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

Main Ingredients

- [ ] 2 store-bought flatbreads
- [ ] 1 lb chicken breast, cooked and shredded
- [ ] 1 cup BBQ sauce (no alcohol)
- [ ] 1 cup shredded mozzarella cheese
- [ ] 1/2 cup sliced red onion
- [ ] 1/4 cup chopped fresh cilantro
- [ ] 1 tbsp olive oil

Optional Toppings

- [ ] 1/2 cup sliced bell peppers
- [ ] 1/4 cup corn kernels

Instructions

1. Preheat your oven to 425°F (220°C) and place a baking sheet inside to heat.
2. In a bowl, toss the shredded chicken with the BBQ sauce until well coated.
3. Brush each flatbread lightly with olive oil, then lay them on the hot baking sheet.
4. Spread the BBQ chicken evenly over each flatbread, sprinkle mozzarella, red onion, and any optional veggies.
5. Bake for 8-10 minutes, until the cheese bubbles and the edges turn golden. Finish with a sprinkle of fresh cilantro.

Nutrition per serving

420 kcal	32 g	38 g	14 g
Calories	Protein	Carbs	Fat

Tips & notes

- If you love the flavor of cheese, try pairing this with our cheesy garlic wraps for inspiration.
- For a tangier bite, add a splash of apple cider vinegar to the BBQ sauce before mixing.
- Leftover flatbread reheats well in a skillet over medium heat for a minute per side.